

# SINNER

A NEW ERA BEGINS  
AT THE SINNER PARIS  
RESTAURANT

ADAM BENTALHA & ALEXANDRE NAVARRO

PRESS RELEASE



Adam Bentalha, Executive Chef of Brach and Sinner for Evok Collection, hands over the reins of the Sinner Paris kitchens to Alexandre Navarro. This new duo is changing the lunch and dinner menus, as well as the ambience of the place, which transforms in step with the changing light of day and night.

At the beginning of the week, evenings offer a hushed, cosy atmosphere perfect for conversation and confidences, while as the weekend approaches, the bar and restaurant become more festive, with music and DJs. At meal-times, there are always certain rituals, actions and settings that create a connection and a convivial informality that is unpretentious.

At Sinner Paris, as at all Evok establishments, the cuisine is the centre of attention, complemented and enhanced by the unique décor and the warmth and attentiveness of the staff.



*From 6<sup>th</sup> December 2023, Adam and Alexandre will launch an evening menu featuring a wider range of nomadic flavours, combining oriental, Asian and South American influences. It's a well-travelled and sophisticated menu, with a more confident, cutting-edge style for an establishment that is every bit as distinctive.*



## EVENING MENU

# SINNER

### SHOT TIME (BY 4)

SWEAT	30
Rhum Brugal 1888, rhubarb liquor, lemon juice	
STRONG	30
Cazadores tequila, Cointreau, black pepper syrup	
SOUR	30
Gin Hendrick's Flora Adora, Saint-Germain liquor, lemon juice	

### TO START

Truffle edamame 🍄	18
Mortar-crushed guacamole, tortillas 🍄🌿	14
Beef tartar tacos, cajun spices 🌿	24
Dragon roll vegan 🍄	26
Dragon roll, tempura shrimps, spicy mayonnaise 🌿	32
Baozi with caramelized pork	22

### RAW

Scallops tartar, yuzu kosho, taget	28
Marinated sea bream, beet, redcurrants, sumac	26
Flame grilled salmon pickled cabbage, tamarind-peanut condiment	26
Sea bass ceviche, winter radish, tiger's milk 🌿	22

### SALADS

Spinach salad, truffle, parmesan, katsuobushi	29
Peruvian salad, ceviche sauce 🍄	24

### QANUN

Stuffed cabbage with beef cheek confit with spices	36
Marbled cod fish, celery, yuzu, sabayon kalamansi	32
Chermoula sole fish (to share)	120
Scallops, pickled mushrooms, tom kha kai broth 🌿	38
Pastilla with lamb shoulder confit (to share)	62
Grilled t-bone veal chop	39

### SIDE DISHES

Candied carrot, orange, ginger bread	12
Sucrine with miso saikyo sauce	7
Rice and black beans Caribbean style	8
Sweet potatoes "Cappuccino"	7
Celeriac in a bread crust with oregano (to share)	24

### MATURED CHEESES AND DESSERTS

*All our desserts are made by Yann Brys, M.O.F.*

Selection of matured cheeses	17
Sago pearls with coconut milk, caramelized bananas, plantain chips	16
Soft chocolate, Madagascar vanilla ice cream, crumble and dark chocolate mousse	29
Cookies with hazelnut pieces,	29
Piemont hazelnut praline, vanilla caramel, lemon sorbet	

## BENTO BOX FOR LUNCH

A new Bento Box lunchtime menu is available from Monday to Saturday in the luminous surroundings of the restaurant. **The Bento Box** includes a starter, a main course and a dessert, with a choice of three options, for €40 excluding drinks.



## ALEXANDRE NAVARRO

Alexandre Navarro grew up in the Paris region, the son of a Spanish father and a Portuguese mother, and was nourished by his mother's traditional cuisine and the produce grown in the family vegetable garden. This legacy underpinned his passion for fine produce.

After completing a work experience placement in a nearby restaurant at the age of 15, cooking became an obvious choice, the seeds of a vocation fostered by teamwork and the magic of transforming produce...

More recently, Alexandre has worked in the kitchens of some of Paris's 2 and 3 star restaurants, including Christian Constant's Violon d'Ingres, Le Laurent and Le Pré Catelan.

It was at the Shangri-La that he encountered Adam Bentalha. Some years later, on 15th October, 41-year-old Alexandre Navarro joined him to take charge of the kitchens at Le Sinner under his direction.



*"I'm delighted to be joining Adam Bentalha and contributing to this luxurious yet relaxed mix where gastronomy has its rightful place. As a keen traveller, I'll be able to indulge in my passion for international cuisine".*

ALEXANDRE NAVARRO

## About Sinner Paris

Sinner lies in the heart of Paris' bustling and diverse Marais district. Evok has drawn on this energy to create an uncompromisingly intriguing hub of wellbeing and culture.

Unveiling its own narrative of the city, Sinner expresses its vision of a liberated style, far removed from established traditions.

Sinner is a trailblazer, adding a touch of mischief to the luxury and elegance of the capital's most beautiful addresses. For the first time, it brings together religious and historical heritage, glamour and mystery at one remarkable location.

Boasting 43 rooms and suites, an ethnic restaurant and spa, together with interior design by Tristan Auer, Sinner does things differently.

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